

Amendments to the Claims:

This listing of claims will replace all prior versions and listings of claims in the application.

Listing of Claims:

1. (original) A method to sterilise flour, comprising the steps OF : a) providing the flour obtained from grain; b) mixing the flour with alcohol; c) heating the mixture of flour and alcohol, under closed conditions, to a temperature above 78 °C ; and d) obtaining a flour product having a reduced enzyme activity and microbial contamination without gelatinisation of the starch part of the flour.
2. (currently amended) The method according to ~~claim 2~~ claim 1, wherein the alcohol content in b) is less than 20 % (WEIGHT/VOLUME) of the total mixture.
3. (currently amended) The method according to ~~any of the preceding claims~~ claim 1, wherein the temperature in c) is between 78 °C and 120 °C.
4. (currently amended) The method according to ~~any of the preceding claims~~ claim 1, wherein the temperature in c) is maintained from about 1 second to about 5 hours.
5. (currently amended) The method according to ~~any of the preceding claims~~ claim 1, wherein the closed conditions in c) is under pressures held between from about 1 to about 5 bars.
6. (currently amended) The method according to ~~any of the preceding claims~~ claim 1, wherein the flour is obtained from maize, rice and cereals such as wheat, oats, barley and rye.

7. (currently amended) A flour product obtained by the method according to ~~any of the preceding claims~~ claim 1.

8. (original) An aseptically packed fluid mixture comprising; a) the flour product according to claim 7 and b) a sterile fluid phase, wherein the starch of the flour remains in a non-gelatinised condition after packaging.

9. (original) The aseptically packed fluid product according to claim 8, wherein the product comprises a hydrocolloid such as xanthan gum or carragenan, synthetic, semisynthetic hydrocolloids or mixtures thereof.

10. (currently amended) A method to produce an aseptically packed fluid according to ~~any of the claims 8-9~~ claim 8 comprising the steps OF : a) providing and sterilising a fluid phase; b) providing and sterilising flour separately from the fluid phase; c) Mixing the fluid phase and the flour product aseptically or sterile to a fluid mixture; and d) Aseptically or sterile pack the fluid mixture, where the starch of the flour remains in a non-gelatinised condition after the treatment.

11. (original) The method according to any of the claims 10, wherein a hydrocolloid such as xanthan gum or carragenan, synthetic, semisynthetic hydrocolloids or mixtures thereof is added to the fluid mixture under c).